
CHEF DALE SNIFFEN RECIPE

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Organic Maple Almond Granola Clusters

Preparation time 10 minutes
Baking time 15 to 20 minutes
Baking temperature @ 150C

Prep list

1 cups raw whole rolled oats, (not the instant oats)
1/2 cup Almonds crushed
2 tbsp Pepitas seeds
2 tbsp Sunflower seeds
1 teaspoon ground cinnamon
2 tbsp Bodhi 100% Maple syrup
3 tbsp Raw honey
2 tbsp Coconut oil
1/2 teaspoon Pure vanilla extract
Pinch of pink sea-salt

Method

- Preheat oven to 150c. Line a roasting with baking paper.
- Combine all the ingredients in a large mixing bowl, thoroughly
- Spread the granola evenly onto a prepared roasting tray
- Bake until golden brown with firm clusters
- Allow to cool completely
- Store in recycled glass jars